

**2010 Woodhenge
McLaren Vale Shiraz**



Region: McLaren Vale
RRP: \$35.00
Release Date: September 2011
Alc: 14.5% **pH:** 3.4
Distribution: On-premise, fine wine retail and Cellar Door
Winemakers: Paul Smith & Paul Carpenter

Winemaking contact:
 Paul Smith, Senior Winemaker
 email: psmith@wirra.com.au
 phone: 0410 646 973

Marketing contact:
 Rebecca Coombs, Marketing Manager
 email: rcoombs@wirra.com.au
 phone: 0400 305 047

www.wirrawirra.com

“Dial-Up Vintage Delivers on Promise”

Wineries across southern Australia have been eagerly anticipating the release of their premium 2010 reds and the tribe at Wirra Wirra is no different. After two vintages of blistering heat, the 2010 harvest was what Wirra Wirra Senior Winemaker Paul Smith likes to call a “dial-up vintage” – the type you would request from Mother Nature every year if you had your way.

A return to average winter rainfall in McLaren Vale through the winter months signaled the end of the long term drought and brought hope to growers and winemakers for the season ahead. A nice balance of sunny days and spring rains continued the trend, while a mild summer with no tricky heat spikes carried the season to a comfortable conclusion.

The end result saw the fruit on the vine develop full colour, ripeness and flavour, picked at its optimum when the winemaker saw fit, rather than when the hand was forced by rising temperatures.

And so Wirra Wirra releases its first signature wine of the vintage, the **2010 Woodhenge McLaren Vale Shiraz**.

Like its namesake – the massive post and rail redgum fence that greets visitors to Wirra Wirra’s historic McLaren Vale winery – the 2010 Woodhenge Shiraz makes a clear statement. Bold yet balanced, this is a wine with structure, length and style.

The fruit was hand-picked from a handful of blocks with an average vine age of 30-50 years. These sites were targeted for their richness and generosity, the hallmarks of classic McLaren Vale shiraz. It was gently crushed and de-stemmed into two tonne open fermenters before being basket pressed and matured in a combination of French and American oak for 17 months.

The result is a deep red shiraz with a trademark McLaren Vale nose of ripe plums, polished leather, bitter chocolate and cedar. The palate is rich and fleshy with layers of Satsuma plum and raspberries mixed with nutmeg and aniseed spice.

As with all Wirra Wirra reds, Paul Smith and his team are seeking structure and texture rather than an assault on the senses. “A wine like Woodhenge will always have a natural intensity,” says Paul. “However we are trying to harness that power in a wine that confidently expresses its origins rather than shouts the house down.”

To celebrate the release of the 2010 Woodhenge Shiraz, the cellar crew cooked up scotch fillet steak sandwiches with dill gherkins and duck fat frites. We recommend you try the same!